



Small Plates

Thin Fried Catfish

with lemon, cocktail sauce and saffron rémoulade \$9

★▼ Polenta Frites and Parmesan

with roasted red pepper aioli \$6

▼ Seared Goat Cheese

with pickled mango chutney and toast \$8

★▼ BBQ Tofu Spring Rolls (2) with cilantro, carrots, mixed greens and mango, served with red chili and soy ginger sauce \$6

Salads

🍄 Grilled Flank Steak and Herb Pistachio

Couscous marinated mushrooms over mixed greens \$12.50

▼ Fried Artichoke Cakes with grilled Napa cabbage, curried chickpeas, toasted Pepitas and house vinaigrette \$10.75

★* Seared Tuna with Horseradish Cream

over chopped hardy salad mix tossed with Pernod vinaigrette served with pickled egg \$12.50

★ Grilled Chimichurri Chicken Avocado, roasted red peppers, pickled cucumbers, parmesan and house vinaigrette. \$10.25

Marinated Chilled Calamari Salad with red peppers, kalamata olives, capers, grilled Zucchini and parsley over white beans and Arugula. \$11.00

**THE MAN SEZ: these foods may be prepared raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



Breakfast

These items served only until 11AM.

▼ Scrambled Egg & Cheese Slider

on a pressed bolillo roll or biscuit \$3.00

Add Avocado \$1.50. Bacon, Surry Sausage or Chorizo \$2

▼ Egg & Cheddar Torta with Cabbage Relish

on a pressed bolillo roll with one side \$6.25

Add Avocado \$1.50. Bacon, Surry Sausage or Chorizo \$2

★▼* Two Fresh Local Eggs Any Style

served with toast or biscuit and one side \$6.25

Add Avocado \$1.50

▼ Breakfast Burrito scrambled eggs with cheddar, peppers, green onions, crema and cumin potatoes wrapped in a flour tortilla served with tomatillo salsa and a side \$10.00

Add Avocado \$1.50. Bacon, Surry Sausage or Chorizo \$2

HOUSE SIDES \$3

Curried Chickpeas Fruit

Byrd Mill Grits Lemon White beans

🍄 Couscous Cucumber Salad

Lentils and Feta Green Salad

Soup as side \$1

▼ vegetarian ★ gluten free ▼ vegan/vegan option 🥜 nuts



All Day Brunch

includes house side

▼★ Omelet of Fresh Local Eggs

filled with your choice of cheddar, ham, bacon, spinach, peppers, green onion and/or tomatillo salsa with toast or biscuit & one side **\$10.00**

★▼★ Huevos Rancheros Two fried local eggs over black beans & corn tortillas with cheese, peppers, scallions and tomatillo salsa served with one side **\$10.00**

Add Avocado \$1.50. Bacon, Surry Sausage or Chorizo \$2

▼★ Disco Eggs Two fried local eggs with green onion, peppers, cilantro, curry and chili powder over masala potatoes with green chutney served with toasted flatbread & one side **\$10.00**

Add Avocado \$1.50. Bacon, Surry Sausage or Chorizo \$2

*Creole Eggs over peppers, onions, toasted buttered bread crumbs topped with creole tomato sauce and Tasso ham. **\$10.00**

Add Avocado \$1.50.

Side of Surry Sausage or Bacon or Chorizo Patty \$3

▼ vegetarian ★ gluten free ▼ vegan/vegan option ♻️ nuts

HOUSE SIDES \$3

Curried Chickpeas	Green Salad
Byrd Mill Grits	Lemon White beans
Fruit	♻️ Couscous
Lentils and Feta	Cucumber Salad
Soup as side	\$1



Lunch

includes house side

★▼ Two Black Bean & Cheese Pupusas

topped with radish, cilantro, tomatillo salsa, jalapeño & lime served with curtido **\$8.75**
Add Pulled Pork \$3.00. Add Avocado \$1.50

★▼ Two Tacos! Choose PORK or BLACK BEAN

topped with radish, cilantro, smoked feta, lime, jalapeño & tomatillo salsa **\$9.75**
Add Avocado \$1.50

★▼ BBQ Tofu Spring Rolls with cilantro, carrots, mixed greens and mango, served with red chili and soy ginger sauce. With side **\$9.75**

Pulled Pork Torta with Cabbage Relish

On a pressed La Sabrosita Bakery bolillo roll **\$11.00**

Thai Turkey OR ▼ Falafel on Pita

topped with pickled cabbage, carrots & daikon radish with basil and cilantro chutney **\$9.75**

Po'Boys with saffron rémoulade, iceberg lettuce and pepper relish on the side **\$10.50**
Fried Catfish or ▼ Fried Artichoke cakes

♻️ Pulled Syrian Chicken Shawarma or ▼ Falafel

on pita bread with tahini, marinated cucumber, lettuce radish, finished with Greek yogurt **\$10.50**

Philly Roast Pork sandwich with provolone, rapini and roasted red peppers on baguette **\$11.00**

SOUP: Cup \$3.50, Bowl \$4.50

HOUSE SIDES \$3

Curried Chickpeas	Fruit
Byrd Mill Grits	Lemon White beans
♻️ Couscous	Cucumber Salad
Lentils and Feta	Green Salad
Soup as side	\$1